



SET DINNER MENU

To Start

Homemade soup with artisan bread *1.a, 9, 11 (V) (VE)*

Caesar Salad bacon lardons, soft boiled egg, croutons, cos lettuce, aged Parmesan *1.a, 3, 4, 7, 10*

Add Ballycotton smoked salmon, grilled chicken or crayfish tails €5.50

Superfood Salad quinoa, long stem broccoli, avocado, beetroot, blueberries, sunflower seeds, feta, watermelon, gogi berries, toasted almonds, edamame beans, walnut dressing *7, 8.a,c (V)(VE)*

Louisiana Hot Chicken Wings celery sticks, blue cheese dip *3, 7, 10*

The Main Event

Chicken Irish chicken supreme, mashes potato, carrots, peas, lettuce, bacon white wine cream *1.a, 7, 12*

Catch of the Day (please ask your server)

pan-fried fillet of the day, potato mousseline, tomato, red onion, pineapple, edamame beans, salsa, stem broccoli *4, 7*

8oz Hereford Beef Burger brioche bun, tomato, lettuce, Ballymaloe relish, Dubliner cheese, pickle, skinny fries *1.a, 3, 7, 10 GF Bun Available*

Thai Green Curry chickpea, spinach, Mediterranean vegetables, coconut cream *9 (V) (VE)*

Dessert

Chocolate Marquise

strawberry sorbet, cream *1.a, 3, 7*

Lemon Tart

raspberry, clotted cream *1.a, 3, 7*

Apple & Cinnamon Tartlet

vanilla ice cream, en glaze *1.a, 3, 7, 12*

Selection of Mövenpick Ice cream *3, 7*

Allergens

1. *Gluten:* |a) Wheat| b) Ray| c) Barley| d) Oats| 2. *Crustaceans:* |a) Crab| b) Lobster| c) Cray fish| d) Shrimps| e) Prawns| f) Krill| 3. *Eggs*| 4. *Fish*| 5. *Peanuts*| 6. *Soybeans*| 7. *Milk*| 8. *Nuts:* |a) Almonds| b) Hazelnut| c) Walnuts| d) Cashew| e) Pecan| f) Brazil nuts| g) Pistachio| h) Macadamia| j) Queensland nut| 9. *Celery*| 10. *Mustard*| 11. *Sesame*| 12. *Sulphur dioxide*| 13. *Lupin*| 14. *Mollusks:* |a) Snails| b) Clams| c) Oyster| d) Scallops| e) Mussels| f) Squid| g) Octopus| h) Cuttlefish. All nut free dishes are prepared nut free, however not within a nut free environment.